

Cake Recipe Ideas



GREAT NANNY'S BANANA CAKE

125 g Butter
2 Eggs
1 cup White sugar
2-3 Bananas (mashed)
2 cups Self raising flour
4 tbsp Milk (soured with 1 tsp vinegar)
1 tsp Bicarbonate of soda

1. Cream butter and sugar.
2. Add eggs, then mashed bananas.
3. Warm the soured milk, add soda and stir until the milk rises, add to the butter mix.
4. Then mix in flour stirring well. Pour into prepared cake tin. Bake at \square 180°C \textcircled{t} 40 – 45 mins

WOMAN'S DAY BUTTER CAKE

125g Butter
1 tsp Vanilla essences
 $\frac{1}{2}$ cup Caster sugar
2 Eggs
1 $\frac{1}{2}$ cups Self raising flour
 $\frac{1}{3}$ cup Milk

1. Have butter at room temperature, beat butter with vanilla until light and creamy, add sugar, beat until light and fluffy.
2. Add eggs one at a time, beating well after each addition.
3. Stir in half the sifted flour with half the milk, stir until combined.
4. Add remaining milk and flour, stir in lightly, then beat lightly until mixture is smooth. Pour into prepared cake tin. Bake at \square 180°C \textcircled{t} 10 – 15 mins

LINDSAY'S FAMOUS DATE LOAF

Lindsay has been a CSS mum for many years, now we have her secret date loaf recipe, shhh just between you and me ;)..

2 cups plain flour
 $\frac{3}{4}$ cup sugar
1 tsp bicarb soda
1 cup boiling water
2 tablesp butter
 $\frac{3}{4}$ cup dates, chopped
1 tsp baking powder
1 egg

1. Put dates, butter and bicarb of soda in bowl. Add boiling water. Cool. This can be done the night before and mixture left to sit overnight.
 2. Add sugar, beaten egg, flour and baking powder (sift the flour and baking powder).
 3. Put into greased loaf tin (preferably baking paper on the bottom too).
 4. Bake at 170-180°C for about 40-45 min. Loaf is cooked when top springs back when pressed. Cooking time varies – you need to check!
- Scaling up:
3 quantities can be made in a large bowl. This can be split between 1 x medium loaf tin (13x23cm, cook ~50 min), 2 x small loaf tins (11x21cm, cook ~45 min) and 2 x tiny loaf tins (8x14.5cm, cook ~35 min).

APPLE SULTANA CAKE

1 $\frac{1}{2}$ cups self-raising flour
1tsp ground cinnamon
1 cup caster sugar
2 eggs, lightly beaten
125g butter or margarine, melted
2 granny smith apples, cored, diced
1 cup sultana

1. Preheat oven to 180°C. Line base and sides of a 6.5cm – deep, 10.5cm x 21cm (base) loaf pan, allowing a 2cm overhang at both long ends.
2. Sift flour and cinnamon together into a bowl. Stir in sugar. Combine eggs and butter. Stir into the dry ingredients until just combined. Fold in apples and sultanas.
3. Spoon mixture into prepared pan. Smooth surface. Bake 40mins. Cool for 10mins – transfer to wire rack.

FOUR MINUTE CHOCOLATE CAKE

2 cups Self Raising Flour
1 cup Caster Sugar
1 tbsp Cocoa
1 tsp Bi-carb soda
1 cup Milk
1 Egg
115g Butter

1. Place all ingredients in a bowl.
2. Beat for 4 minutes.
3. Place in a moderate oven at 160/180C fan-forced oven for $\frac{1}{2}$ an hour to $\frac{3}{4}$ an hour.

CARROT CAKE

1/2 cup (80g) brown sugar
3/4 cup (185ml) olive oil
1/2 cup (125ml) golden syrup
3 eggs
1 teaspoon vanilla essence
1 cup (150g) self-raising flour
1/2 cup (75g) plain flour
1 teaspoon bicarbonate of soda
1/2 teaspoon ground cinnamon
2 (about 300g) carrots, peeled and grated

Icing

1/2 cup (80g) icing sugar
1/2 teaspoon vanilla essence
250g spreadable cream cheese

1. Preheat oven to 170C or 150C fan-forced. Grease a 20cm (base) round cake pan lightly with oil, and line with non-stick baking paper.
 2. Put the brown sugar, oil, golden syrup, eggs and vanilla in a separate bowl. Use a balloon whisk to mix until combined.
 3. Sift the flours, bicarbonate of soda and cinnamon into a large bowl.
 4. Pour the oil mixture into the dry ingredients. Use a wooden spoon to stir gently until just combined. Stir in the grated carrot.
 5. Pour the mixture into the pan and bake for 1 hour. Set aside for 5 minutes, before turning out onto a wire rack to cool completely.
 6. To make the icing, place the cream cheese, icing sugar and vanilla in a bowl. Use a wooden spoon to mix until well combined. Spread the icing over the cake.
- Sourced from taste.com.au

CHOCOLATE CAKE

1 cup self-raising flour
2 level tbs cocoa
1/2 cup milk
1/2 tsp vanilla
125g butter
1 cup sugar
2 eggs

1. Melt the butter.
2. Put all the ingredients in bowl and pour over butter.
3. Beat for 3 minutes (no longer).
4. Bake in a moderate oven for approximately 30 minutes.

GRAN'S ORANGE CAKE

125g soft butter
3/4 cup castor sugar
2 eggs
1/2 cup milk
grated rind of 1 orange
1 1/2 cups S.R. flour
pinch salt

1. Beat all ingredients together in mix-master for 6 mins.
 2. Bake in ring tin in moderate oven for 30 mins.
 3. Ice with orange icing using juice of orange.
- For chocolate cake, substitute 1/4 cup of flour with 1/4 cup cocoa.

BANANA CAKE WITH PASSIONFRUIT

ICING

Prep and Cook time 1 hour 25 mins

125g butter softened
3/4 cup (165g) firmly packed brown sugar
2 eggs
1 1/2 cups (225g) SR flour
1/2 tsp bicarbonate of soda
1 tsp mixed spice
1 cup mashed banana (2 large overripe bananas)
1/2 cup (125g) sour cream
1/4 cup (60ml) milk

PASSIONFRUIT ICING

1 1/2 cups (240g) icing sugar
1 tsp soft butter
2 tbs passionfruit pulp, approx

1. Preheat oven to 180°C/160°C fan forced. Grease 15 x 25cm loaf pan, line base with baking paper.
 2. Beat butter and sugar in small bowl with electric mixer until light and fluffy. Beat in eggs, one at a time. Transfer to large bowl, stir in sifted dry ingredients, banana, sour cream and milk.
 3. Spread mixture into pan, bake about 50 minutes. Stand cake in pan 5 minutes before turning top-side up, onto wire rack to cool.
 4. Meanwhile, make passionfruit icing. Spread cake with icing.
- PASSIONFRUIT ICING: combine all ingredients in medium bowl, stir until smooth